

Celebration Brunch

Minimum of 25 Guests

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks
\$27

Displayed Selections

(Select Three)

(Select Four \$5 Additional)

Nashua Continental

Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins, Whipped Butter, Jams, Jellies, Peanut Butter, Yogurt, House-made Granola

Yogurt Bar

Vanilla Greek Yogurt, House-made Granola, Roasted Nuts, Dried Fruit

French Toast Casserole

Brioche Bread, Orange Custard, Seasonal Fruit Compote, Maple Syrup

Deep Dish Buttermilk Tart

Cranberry-Apple or Blueberry Granola

Frittata

Scrambled Eggs, Ham, Peppers, Onions, Cheddar Cheese

Domestic & Premium Cheese Display

*Chef's Selected Cheeses, Dried & Fresh Fruits, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers*

Grilled & Fresh Vegetable Display

*Grilled Portobello Mushroom, Squashes, Asparagus, Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing*

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Flatbread Display

- ~ Grilled Vegetable, Parmesan
- ~ Arugula, Pesto, Prosciutto, Goat Cheese, Fig Reduction
- ~ Bacon, Caramelized Onion, Garlic Aioli, Maple Soy Reduction

Mediterranean Display

*Hummus, Tabbouleh, Olive Tapenade, Marinated Olives, Grilled & Roasted Vegetables
Pita Chips*

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Sandwich Board

- ~ Turkey & Swiss on Sourdough with Lettuce, Tomato, Ancho-Chili Aioli
 - ~ Tuna Salad Whole Wheat Wrap with Lettuce, Tomato
 - ~ Grilled Vegetable Ciabatta with Boursin Cheese
- Deep River Potato Chips

Little Italy

Baked Ziti, Penne Pomodoro, Chicken Parmesan, Italian Sausage & Peppers with Long Rolls

Premium Sandwich Board

- ~ Warm Roast Beef, Dipped in Au Jus, Caramelized Onions, Vermont White Cheddar on Baguette
 - ~ Grilled Ancho-Chipotle Chicken Breast on Ciabatta with Spinach & Roasted Tomato
 - ~ Chicken Salad with Dried Cranberries, Walnuts, Celery, Onion, Bibb Lettuce in a Spinach Wrap
- Deep River Potato Chips
(Additional \$3)

Antipasto

Marinated Olives, Roasted Peppers, Asparagus, Tomatoes, Grilled Squashes & Portobello Mushrooms, Roasted Fennel & Red Onions
Sopressata, Capicola, Provolone, Fresh Mozzarella
(Additional \$3)

Charcuterie Display

Domestic & Premium Cheeses, Cured Meats, Pickled Vegetables, Bacon-Shallot Apricot Marmalade, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers
(Additional \$5)

Dessert Displays

(Select One)

(Select Two Additional \$5)

Display and Serve Your Celebration Cake

Prepared by Your Preferred Bakery

Gourmet Cookie Tray

Macaroons, Kitchen Sink & Raspberry Shortbread Cookies

Cheesecake Bites

Assorted Whoopie Pies

Mini Cupcakes

Cannoli & Eclair Display

Seasonal Crisp

Crème Anglaise

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Celebration of Life

Minimum of 25 Guests

Freshly Brewed Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks
\$29

Displayed Selections

(Select Three)

(Select Four \$5 Additional)

Nashua Continental

Fresh Cut Fruit, Chef's Selected Breakfast Pastries & Muffins, English Muffins, Whipped Butter, Jams, Jellies, Peanut Butter, Yogurt, House-made Granola

Frittata

Scrambled Eggs, Ham, Peppers, Onions, Cheddar Cheese

French Toast Casserole

Brioche Bread, Orange Custard, Seasonal Fruit Compote, Maple Syrup

Chips 'n Dips

*Bacon-horseradish Dip, Spinach & Cheese Fondue, House-made Salsa
Pita Chips, Tortilla Chips, Grilled French Bread*

Domestic & Premium Cheese Display

*Chef's Selected Cheeses, Dried & Fresh Fruits, Compotes, Grain Mustard
Grilled French Bread, Assorted Crackers*

Grilled & Fresh Vegetable Display

*Grilled Portobello Mushrooms, Squashes, Asparagus, Pickled Vegetables, Sweet Bell Peppers,
Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing*

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Flatbread Display

~ *Grilled Vegetable, Parmesan*
~ *Arugula, Pesto, Prosciutto, Goat Cheese, Fig Reduction*
~ *Bacon, Caramelized Onion, Garlic Aioli, Maple Soy Reduction*

Sandwich Board

~ *Turkey & Swiss on Sourdough with Lettuce, Tomato, Ancho-Chili Aioli*
~ *Tuna Salad Whole Wheat Wrap with Lettuce, Tomato*
~ *Grilled Vegetable Ciabatta with Boursin Cheese*
Deep River Potato Chips

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Little Italy

Baked Ziti, Penne Pomodoro, Chicken Parmesan, Italian Sausage & Peppers with Long Rolls

Premium Sandwich Board

~ Warm Roast Beef, Dipped in Au Jus, Caramelized Onions & White Cheddar on Baguette

~ Grilled Ancho-Chipotle Chicken Breast Ciabatta with Spinach & Roasted Tomato

~ Chicken Salad with Dried Cranberries, Walnuts, Celery, Onion & Bibb Lettuce in a Spinach Wrap

Deep River Potato Chips

(Additional \$3)

Antipasto

Marinated Olives, Roasted Peppers, Asparagus, Tomatoes, Grilled Squashes & Portobello

Mushrooms, Roasted Fennel & Red Onions,

Sopressata, Capicola, Provolone, Fresh Mozzarella

(Additional \$3)

Charcuterie Display

Domestic & Premium Cheeses, Cured Meats,

Pickled Vegetables, Bacon-Shallot Apricot Marmalade, Compotes, Grain Mustard

Grilled French Bread, Assorted Crackers

(Additional \$5)

Dessert Displays

(Select One)

(Select Two Additional \$5)

Seasonal Crisp

Crème Anglaise

Chocolate Mousse Cake

Gourmet Cookie Tray

Macaroons, Kitchen Sink & Raspberry Shortbread Cookies

Cheesecake Bites

Assorted Whoopie Pies

Mini Cupcakes

Cannoli & Eclair Display

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Team Award Menu

Minimum of 25 Guests

Chef's Selection of Two Side Dishes

Regular & Decaf Coffee, Fine Quality Teas, Soft Drinks

\$29

Dinner Buffet

SALAD SELECTIONS

(Select One)

Artisanal Field Green Salad

Ranch & Sienna Vinaigrette

Hearts of Romaine Caesar Salad

ENTRÉE SELECTIONS

(Select Two)

Chicken Parmesan

Marinara, Mozzarella Cheese

Chicken Classic

Française, Marsala or Piccata

Roast Turkey Breast

Cranberry Cornbread Stuffing, Gravy

Flank Steak

Herb Demi Glace

Roasted Pork Loin

Apple Cider Jus

PASTA SELECTIONS

(Select One)

Baked Ziti

Penne Pomodoro

Cheese Ravioli, Marinara

Baked Macaroni & Cheese

DESSERT

Display and Serve Your Celebration Cake

Prepared by Your Preferred Bakery

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Teen Celebration Menu

Minimum of 25 Guests
Two Hours of Service
Soft Drinks & Shirley Temples
\$29

Displayed Selections

(Select Three)

(Select Four Additional \$5)

Chips & Dips

*Bacon Horseradish Dip, Spinach & Cheese Fondue, Guacamole, House-made Salsa
Pita Chips, Tortilla Chips, Grilled French Bread*

Pizza Bread Display

Traditional, Pepperoni, Buffalo Chicken

Chicken Corner

*Chicken Wings, Chicken Tenders, Boneless Chicken Wings
Buffalo, BBQ & Mango Habanero Sauce*

Fried Frenzy

*French Fries, Fried Mac & Cheese Bites, Chicken Fingers
Ketchup, Honey Mustard, Cheese Sauce*

Fundido Bar

*Cheese Quesadilla, Beef Taquitos
House-made Salsa, Sour Cream, Guacamole, Spicy Queso Dip
Tri-Color Corn Chips & Flour Tortilla Chips*

House of Italy

*Baked Rigatoni, Pomodoro, Ricotta, Mozzarella
Italian Sausage & Meatballs, Italian Sub Rolls*

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Cheese Display

Grilled French Bread, Assorted Crackers

Slider Trio

*Bacon Cheeseburger, Caramelized Onions
Chicken & Waffles, Hot Honey Sauce
Pulled BBQ Pork, Coleslaw, Crispy Onions*

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Dessert Displays

(Select One)

(Select Two Additional \$5)

Display and Serve Your Celebration Cake

Prepared by Your Preferred Bakery

Chocolate Layer Cake

NY Style Cheesecake

Cherry Compote, Whipped Cream

Cookies and Cannolis

Miniature Cannolis & Assorted House Baked Cookies

Churro Trio

Traditional, Oreo Bite, Apple Filled

Warm Chocolate Sauce, Caramel Sauce, Powdered Sugar & Cinnamon

Build Your Own Ice Cream Sundae

Minimum of 50 Guests

One Hour of Service

*Vanilla Ice Cream, Whipped Cream, Maraschino Cherries, Chopped Nuts, Chocolate Chips,
Toasted Coconut, Berry Topping, Chocolate Sauce, Caramel Sauce
(Additional \$8)*

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